

Historic, Archive Document

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HERB PRODUCTS

SOUP BAGS

Small Bags Of Mixed Herbs To Be Boiled With Soup Stock For Seasoning In Six Assorted Flavors.

BOX OF 6 BAGS	.30
JAR OF 12 BAGS	.50
JAR OF 18 BAGS	.75

SEASONINGS

Sprinkle These Powdered Herbs Over The Dish During Or After Cooking—Use Mincers And Separate Herbs—
 CHEESE MIXTURE—SALAD MIXTURE
 EGG MIXTURE—MEAT MIXTURE
 SAGE—THYME—SAVORY—MARJORAM
 BASIL—DILL—PEPPERCORNS
 PACKETS—10¢—GLASS JARS .30¢.

HERB TEAS

These Herb Teas Make Excellent Substitutes For The China Tea Which Is Becoming So Increasingly Scarce.

PEPPERMINT—BERGAMOT—SAGE
 CATNIP—STRAWBERRY LEAVES
 BOX OF 6 ASSORTED BAGS .30
 JAR OF 12 BAGS .50, JAR OF 18 BAGS .75

Culinary Herb Chart — .10

VINEGARS

Herb Vinegars Are Delicious In Salads And Sauces. Try Their Interesting Flavors
 TARRAGON—BASIL—GARLIC
 BURNET

8 OUNCE BOTTLE	.50
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JELLIES

Herb Jellies Are Useful Now That We Must Think Of New Spreads For Bread.

GRAPE AND HERB—MINT
 HERB MARMALADE—SAGE
 JELLED HERB HONEY
 2 OZ JAR .25
 4 OZ JAR .35

COSMETICS

LIP SALVE	
SMALL JAR	.55
QUINCE HAND LOTION	
1 OUNCE BOTTLE	.30
4 OUNCE BOTTLE	.55
6 OUNCE BOTTLE	.80

How To Grow Herbs .25

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U. S. DEPARTMENT OF AGRICULTURE

WASHINGTON, D. C.

BUREAU OF PLANT INDUSTRY
 Fruit and Vegetable Crops and Diseases

GPO 8-3591

HERBS from The LITTLE HOUSE

MISS MARGARET NORTON

146 LEONARD STREET, ANNISQUAM, MASSACHUSETTS

The Shop Is Open After April 15th Daily Except Mondays 7:00 AM—5:00 PM

SPRING 1943



HERB SEEDS

ALL SEEDS SENT POSTPAID
EACH PACKET - .10

ANGELICA ANGELICA ARCHANGELICA
PERENNIAL - 5 FT. Plants Last Until the Seeds
Set - Used for Flavoring and Confections.

ANISE PIMPINELLA ANISUM.
ANNUAL - 12 IN. Seeds Used for
Flavoring and In Medicine.

***BASIL** SWEET GREEN - OCIMUM BASILICUM
ANNUAL - 18 IN. This Is the Best
Variety to Grow for Drying.

***BASIL** SWEET PURPLE O. BASILICUM PURPUREUM
ANNUAL - 18 IN. Beautiful Dark Red Foliage
Used to Color and Flavor Basil Vinegar.

BORAGE BORAGO OFFICINALIS -
ANNUAL - 2 FT. The Leaves are Used in Soups
The Flowers Candied or Put in Cold Drinks.

***BURNET** POTERIUM SANGUINOSA
PERENNIAL 8 IN. A Salad Herb with a
Cool and Refreshing Cucumber Flavor.

***CAMOMILE** ROMAN - ANTHEMIS NOBILIS
PERENNIAL 8 IN. Aromatic Lawn Cover. Flowers
Used for a Tonic Tea and a Hair Rinse.

***CAMOMILE** GERMAN - MATRICARIA CHAMOMILLA
ANNUAL - 12 IN. Bushy Plant Similar to
Above, But Not so Fragrant.

CARAWAY CARUM CARYI.
BIENNIAL - 2 FT. Seeds are Used to Flavor
Cakes and Confections.

***CATNIP** NEPETA CATARIA
PERENNIAL 12 IN. The Leaves Make a Soothing
Tea and Provide Fun for the Family Cat.

CHERRY ANTHRISCUS CEREFOLIUM
ANNUAL 8 IN. Anise-flavored Leaves for Sauces
Salads, or Garnish - Do Not Transplant.

***CHIVES** ALLIUM SCHOENOPRASUM
BULB - 12 IN. Leaves are Used in Sauces,
Salads, Etc. for their Mild Onion Flavor.

***CHIVES** ALLIUM NEAPOLITANUM -
BULB - 12 IN. Daffodil Garlic - White
Flowers - Leaves Have a Mild Flavor.

CORIANDER CORIANDRUM SATIVUM
ANNUAL - 12 IN. Seeds are Used to Flavor
Cakes and Candles - The Bots Love It.

DILL ANETHUM GRAVEOLENS -
ANNUAL - 6 FT. Plant is Used as a
Condiment, and is the Source of Perfume Oil.

PLANTS OF THOSE ITEMS MARKED WITH A STAR* MAY BE OBTAINED
AT THE LITTLE HOUSE, BUT NO PLANTS WILL BE SHIPPED THIS YEAR,
OWING TO TRANSPORTATION AND OTHER DIFFICULTIES - THE FOLLOWING
PLANTS WILL ALSO BE AVAILABLE AT THE LITTLE HOUSE:

LEMON YERBENA, ROSEMARY, MINT, SWEET PEPPERS,
SMALL-TRUITED TOMATOES, AS WELL AS A NUMBER
OF SALAD PLANTS - COME IF YOU CAN -

JENNEL FOENICULUM VULGARE
ANNUAL - 3 FT. All Parts of the Plant are
Edible, and are Delicious with Fish.

FRAXINELLA DICTAMNUS FRAXINELLA
PERENNIAL 3 FT. The Leaves are Used
to Make a Tea. White Flowers.

***LAUENDER** LAVANDULA SPICA.
PERENNIAL 2 FT. Large Leaves and Very
Fragrant Blooms. Long Stems.

LEEK ALLIUM PORRUM.

BULB - 4 FT. Included for its Use as a
Condiment as Well as a Vegetable.

***LOVAGE** LEXISTICUM OFFICINALIS.
PERENNIAL 5 FT. A Pot-herb with a Celery
Flavor. All Parts of the Plant are Used.

***SWEET MARJORAM** ORIGANUM MAJORANA
ANNUAL - 12 IN. Aromatic Leaves are Used to
Flavor Meals, Eggs, Etc. -

***PARSLEY** CURLED - PETROSELENUM HORTENSE
BIENNIAL - 6 IN. Plant Seeds Early - Fine
Flavor and an Attractive Garnish.

***PARSLEY** HAMBURG P. HORTENSE RADICOSUM
BIENNIAL - 6 IN. The Root of this Variety is Cooked
in Soups, or Boiled like Parsnips.

***PARSLEY** PLAIN - PETROSELENUM NEAPOLITANUM
BIENNIAL 6 IN. Many People Consider this Variety
Has the Finest Flavor for Cooking.

SAFFLOWER CARTHAMUS TINCTORIUS
ANNUAL - 12 IN. This is the False Saffron Used
Medicinally or as a Strong Yellow Dye.

***SAGE** SALVIA OFFICINALIS.
PERENNIAL 18 IN. The Leaves are Used for
Cooking. No Turkey is Right without It.

***SORREL** RUMEX ACETOSA
PERENNIAL - 3 FT. The Leaves are Used for
Salads and Soups. I Sarc Flavor.

***SAVORY** SATUREIA HORTENSIS
ANNUAL - 12 IN. Leaves are Used for Cooking.
Mix with Sage in Poultry Stuffing.

***SWEET CICELY** MYRRHIS ODORATA
PERENNIAL 2 FT. Anise-flavored Leaves are
Used in Salad or Fish Sauces.

***THYME** THYMUS VULGARIS.
PERENNIAL 6 IN. The Pungent Leaves are
Used in Cooking Meat, Sauces, Gravies, Etc.